

À LA CARTE MENU

£55 - 2 COURSES

£65 - 3 COURSES

STARTERS

Asparagus risotto

Ox cheek ravioli, alfredo sauce and crispy Cavlo Nero

Cornish scallops, broccoli, Kimchi and pickled daikon

MAINS

Roasted loin of West Country lamb, braised neck and salt baked beetroot

Pan-fried halibut with sesame crust, Bok choi and Oriental dressing

Butternut squash agnolotti, butternut fondant
with sage beurre noisette

DESSERT

Passionfruit panna cotta, passionfruit macaroon,
coconut and lime foam

Bramley apple and rhubarb almond crumble with
Clotted cream ice-cream

Chocolate and orange, fruit brioche, cranberry and
mascarpone ice cream

British cheese's, membrillo and crackers